

REMARKS/ARGUMENTS

Present Claims 1-6 relate to certain seasoning compositions. Present Claims 7-13 relate to methods for seasoning food using such a seasoning composition, and present Claims 14-20 relate to foods seasoned with such a seasoning composition.

The rejection of Claims 1-20 under 35 U.S.C. §103(a) in view of JP-62-003758 (JP '758) in view of JP 57-138359 (JP '359) and US Patent No. 4,243,691 (Mohlenkamp, Jr. et al) is respectfully traversed.

JP '758 discloses a flavor seasoning which contains a flavor raw material, potassium, glutamic acid and a sugar alcohol in specific proportions such that the molar ratio of potassium: glutamic acid is 1-20:1 and that of sugar alcohol: (the total of potassium, glutamic acid and sugar alcohol) is 0.1-0.75:1 and which has improved flavor and body taste, and further exhibits high palatability without the fish-like smell, harshness, etc., derived from the flavor raw material (see abstract).

In other words, JP '758 attempts to mask the undesirable fish-like smell and harshness of the flavor raw material, which is an essential and main ingredient, by incorporating potassium, glutamic acid and sugar alcohol in specific proportions, and this reference neither discloses nor suggests improving the undesirable taste of potassium chloride as a salt substitute. Accordingly, JP '758 is not concerned with the problem dealt with in the present invention.

For the Examiner's convenience and consideration, Applicants are filing herewith a copy of JP '758 and an English translation of excerpts thereof.

As can be seen from the formulations shown in Examples 1-5, the flavor raw material is used as the predominant ingredient. In particular, it is used in an amount of 70 % wt. in Examples 1 and 2 (see tables 1 and 2). As for the compounding ratio of the three ingredients of potassium (KCl), MSG (mono sodium glutamate), and sugar alcohol to be incorporated as

the additives in the flavor raw material, the sugar alcohol lies in the major proportion while KCl is in the minor proportion.

Furthermore, JP '758 teaches that potassium ingredients other than KCl (*e.g.*, potassium glutamate, potassium phosphate) may be incorporated into the flavor raw material to achieve the intended masking effect.

Accordingly, JP '758 discloses nothing about improving the taste of a salt substitute containing potassium chloride as the main ingredient. For this reason, it is considered irrelevant to the present invention. Also for this reason, it is submitted that JP '758 is not properly combinable with the secondary references.

JP '359 discloses a process for preparing a salting agent for cooking food which comprises adding to potassium chloride one or more of sodium 5'-inosinate, sodium glutamate and other specific ingredients in an amount of 0.1-5 %. However, this reference makes no mention as to sugar alcohol and sucrose both of which are essential ingredients in the presently claimed compositions.

Instead, JP '359 merely teaches that one or more of sodium 5'-inosinate, sodium glutamate and other specific ingredients are incorporated in the same amount of 0.1-5 %, irrespective of the ingredient. In contrast, the compounding ratios of the individual ingredients in the presently claimed compositions differ as defined in claim 1. Moreover, the results given in Table 1, on pages 10 and 11 of the present specification, reveal that the combination of the recited ingredients in the recited amounts affords an improved effect on the taste of KCl.

In particular, the seasoning compositions of the present claims contain a relatively large amount (1-10 parts by weight) of sucrose. On the other hand, JP '359 discloses nothing about sucrose.

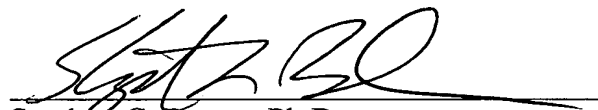
Mohlenkamp, Jr. et al discloses sodium-free salt substitutes containing a 5'-nucleotide (such as 5'-inosinic acid, 5'-guanosinic acid, non-sodium salts thereof) and a sugar component. In contrast, the incorporation of sodium salts such as sodium 5'-inosinate, sodium 5'-guanosinate and sodium glutamate in the salt substitute of the present claims is quite contrary to the teachings of Mohlenkamp, Jr. et al.

For all of these reasons, the rejection should be withdrawn.

Applicants submit that the application is now in condition for allowance, and early notification of such action is earnestly solicited.

Respectfully submitted,

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